

BEEF CUTTING LIST

Name			
Phone		Gluten free? Y / N	
No. of Steaks Per Pack		Sausages Per Pack	6 / 9 / 12
Steak Thickness	Standard	Thin	Thick Cut

Cutting list is due in on day of slaughter. Hand to slaughter man or text clear photo to 0274961508.	
I declare that I have owned this animal for 28 days or more. Sign here	

(CIRCLE YES OR NO)

EYE FILLET	YES	NO	
PORTERHOUSE	YES	NO	OR ONE SIDE OF EACH
or			ON DIVE SIDE OF EACH
T-BONE	YES	NO	
SCOTCH FILLET	YES	NO	
or			OR ONE SIDE OF EACH
TOMAHAWK	YES	NO	
RUMP	YES / NO	PICANHA (RUMP CA	LP ROAST) YES / NO

(CIRCLE ONE PER LINE)

RIBS	SHORT RIBS	SPARE RIBS	MINCE	SAUSAGE
SKIRT & FLANK STEAK	YES	NO		
KNUCKLE / THICK FLANK	SCHNITZEL	MINCE		
TOPSIDE	ROAST	SCHNITZEL	MINCE	STEAK
BLADE	STEAK	BOLAR ROAST	MINCE	
CROSS CUT BLADE	STEAK	SAUSAGE	MINCE	
SHIN	ON BONE	GRAVY BEEF	MINCE	
СНИСК	MINCE	GRAVY BEEF		
BRISKET	SLABS	SAUSAGE	WHOLE POINT END	
SILVERSIDE	MINCE	CORNED		

SMALL GOODS*

(CIRCLE YES OR NO)

SAUSAGES**	YES		or	NO
BURGER PATTIES	5KG BOX	# BOXES	or	NO
SALAMI (min 6 sticks)	YES (# OF STICKS)		or	NO
SAUSAGE MEAT	YES (# OF 500G TUBES)		or	NO
10KG OF HERB &GARLIC SAUSAGES YES		or	NO	